



## South Texas Borracho Beans

Oscar · 28/09/2024



### Prep Time

8 hrs

### Difficult

Medium

### Servings

10 hrs

### Description

These are my favorite Borrachostyle beans Ive made them for tailgating and as part of a BBQ menu

### Ingredients

- - 1 pound dried pinto beans - ½ pound bacon - ½ teaspoon salt - ½ teaspoon garlic powder - 1 (12 fluid ounce) bottle dark lager-style beer (such as Shiner Bock®) - 1 bunch cilantro
- chopped - 1 bunch green onions
- chopped - 1 (14.5 ounce) can diced tomatoes - 1 fresh jalapeno pepper

### Instructions

1. Place pinto beans into a large container and cover with several inches of cool water. Soak beans 8 hours to overnight. Cook bacon in a large skillet over medium-high heat until crispy
2. about 10 minutes. Remove bacon slices to a plate lined with paper towel to drain
3. reserving the bacon drippings. Chop the bacon. Drain and rinse pinto beans; transfer to a large pot. Pour enough water over the beans to cover by several inches Stir salt and garlic powder into the water; bring to a boil and reduce heat to medium-low. Add bacon
4. reserved bacon drippings
5. beer
6. cilantro
7. green onions
8. diced tomatoes
9. and jalapeno pepper to the water; bring mixture to a simmer and cook until the beans are completely tender
10. 90 minutes to 2 hours. Cook's Note The jalapeño is for flavor only. I don't recommend eating it as part of this dish.